

COOPERATIVE EUROPEAN GRAPEVINE MOTH (EGVM) QUARANTINE PROJECT COMPLIANCE AGREEMENT

EXHIBIT W1- PRODUCER/ GROWER/ VINEYARD MANAGER: Hand Harvested Fresh Wine Grapes Systems Approach

Provisions for the Intrastate and Interstate Movement of Hand Harvested Fresh Wine Grapes Produced Inside the EGVM State Interior Quarantine Area

Establishment shall only move regulated articles **within or from** the area quarantined for EGVM when complying with all of the following:

1. Fresh grapes are **ineligible** for certification and movement from a vineyard within the EGVM quarantine area if harvested grapes are subject to a Project approved **post-harvest treatment***.
2. Fresh grapes must receive a Project approved **post-harvest treatment*** when harvested from any vineyard:
 - a) with EGVM detected by trapping or inspection within the last three EGVM generations, **or**
 - b) located within 200 meters from the boundary of a vineyard with EGVM detected by trapping or inspection within the last three EGVM generations, **or**
 - c) located within 200 meters of an EGVM detection by trapping or inspection within the last three EGVM generations (including find sites in residential areas, orchards, fields, groves, etc.), **or**
 - d) located within 500 meters from the boundary of a vineyard with EGVM detected by trapping or inspection within the last three EGVM generations where mating disruption is being used, **or**
 - e) located within 500 meters of an EGVM detection by trapping or inspection within the last three EGVM generations (including find sites in residential areas, orchards, fields, groves, etc.) where mating disruption is being used.

Project approved post-harvest treatment is required until there are no additional EGVM detections by trapping or inspection for three consecutive EGVM generations. **Project will notify grower of EGVM detections.***

3. Fresh grapes subject to treatment do not qualify for movement under the provisions of this compliance agreement exhibit.
4. Implement an Integrated Pest Management (IPM) program targeting EGVM as outlined by the United States Department of Agriculture (USDA) Animal and Plant Health Inspection Service (APHIS) (http://www.aphis.usda.gov/plant_health/plant_pest_info/eg_moth/index.shtml), the Project, and/or the University of California Cooperative Extension. All IPM treatment records must be retained for a period of three years. Such records shall be made available to the Project upon request.
5. Allow the Project to place and service traps to certify freedom from EGVM within the vineyard. Certification traps must be placed at a density of 1 trap per 5 acres, with a minimum of 2 traps per vineyard and must be placed at least 30 days prior to the start of any harvest activities. Detection and delimitation traps do not qualify as certification traps.
6. All mating disruption (if used) shall be removed at the time certification traps are placed.
7. Certification traps and grapes to be harvested must be inspected and found free from EGVM within 7 days of harvest. Subsequent trap and grape inspections shall occur every 14 days for as long as harvesting continues.
8. Request for inspection must be submitted to the Project no less than 72 hours prior to harvest.
9. Grower will provide the services for removal of a minimum of 300 untrimmed grape bunches from each vineyard for inspection. Grape bunches within each vineyard will be randomly selected for removal and inspection as directed by the Project.
10. Unless otherwise specified in "Special Instructions" below, associated trapping or inspection costs will not be reimbursed by the Project.
11. Fresh grapes must be hand harvested.
12. Fresh grapes must be transported to final destination in refrigerated conveyances.
13. Ensure the **harvester*** and **hauler*** are under compliance with the Project.
14. Shipments of grapes may not include any material other than grapes, such as: leaves, litter, culls, debris, etc. Grape bunches must be trimmed clear of all material other than grapes.

Printed name (Owner/Manager)

Signature of Establishment

Date

Failure to comply with stipulations outlined above may result in civil penalties pursuant to California Food and Agricultural Code Section 5705 and/or revocation of this Agreement.

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15. Ensure shipments of grapes destined for re-packing or processing **at a location other than the field are:**
 - a) accompanied by a copy of the Certificate of Quarantine Compliance (CQC), issued to the grower at the time of inspection, **and**
 - b) received by an approved **receiver***.
16. Establishment must make a copy of the CQC available upon request by the Project.
17. Ensure that **each** final container of **field packed** grapes grown inside the quarantine area qualifying for **intrastate** shipment has a diamond stamp. The diamond stamp **must** accompany the container until received at final destination.
18. Each shipment of **field packed** grapes qualifying for **interstate** shipment must be accompanied by a Certificate (Federal Shield).
19. Ensure all equipment (bins, barrels, machinery, gondolas, etc.) used for vineyard maintenance and harvesting is thoroughly cleaned of all host material and debris year-round **and** prior to leaving the growing premise.
20. No vineyard growing equipment (such as stakes and poles) may be removed from the growing premise unless the equipment:
 - a) has been stored on the property no less than 60 feet away from any EGVM host material for a minimum of nine months prior to relocation, or
 - b) is going directly to a landfill located **within** the quarantine area, or
 - c) is handled in a method approved by the Project (see "special instructions").
21. Ensure all **vineyard planting and removal*** is conducted by an establishment under compliance with the Project.
22. Green waste includes culled or discarded fruit, fruit skins, leaves/branches, stems, vines, foliage, grape spurs and canes, unfermented pomace, winery and harvesting waste, home garden waste, grass clippings, space trimmings, weeds or other vegetative material, etc. **In vineyards where:**
 - a) EGVM has been detected by trapping or inspection, all green waste shall be handled as prescribed in Appendix 1 or as specified below (see "special instructions").
 - b) grapes have been inspected and a CQC has been issued, green waste associated with the inspected and certified grapes may move **intrastate** (within California) without further restriction and **can not be moved interstate**.

Appendix 1 is available online at: http://www.cdffa.ca.gov/phpps/PE/InteriorExclusion/egvm_quarantine.html

23. Samples requiring **Brix analysis** by a lab located **inside** the EGVM/LBAM quarantine area must be shipped to an Approved Lab (Form 66-105) **or** shipped in accordance with **Master Permit 1308*** to a lab operating in accordance with **Master Permit 1308***.
24. Samples requiring **Brix analysis** by a lab located **outside** the EGVM quarantine area must be shipped to an Approved Lab (66-105).
25. Samples of regulated plants or plant parts requiring **destructive lab analysis** (such as pesticide residue, nutrient or mineral analysis) must be submitted to an Approved Lab (66-105) located **inside** or **outside** the EGVM quarantine area.
26. Samples of regulated plants or plant parts requiring **disease/pest research or diagnostics** must be submitted to a lab with a valid State plant pest permit (66-026) and samples may be:
 - a) collected and moved by a lab employee with a copy of the permit in their possession if authorized by the permit, or
 - b) collected and shipped in accordance with **Master Permit QC 1308***.
27. Maintain records of each shipment from and within the EGVM state interior quarantine for a period of three years and make those records available to the Project upon request.
28. Ensure all employees receive training to be compliant with all specifications of this compliance agreement exhibit.

***Project approved harvesters, haulers, receivers, planting and removal establishments, post-harvest treatments and establishments operating in accordance with Master Permit QC 1308 can be verified online at:**
http://www.cdffa.ca.gov/phpps/PE/InteriorExclusion/egvm_quarantine.html

Shipments found to be in violation of the above stipulations are subject to being held, rejected, destroyed, or subject to other prescribed actions at the discretion of the Project.

SPECIAL INSTRUCTIONS: _____

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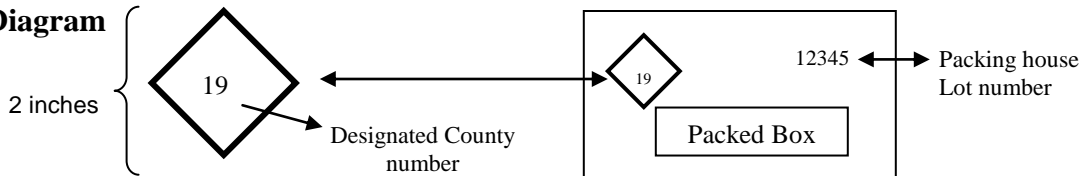
The decal or stamp described below meets the EGVM quarantine certification requirements for intrastate movement as required in the EGVM Project Compliance Agreement and exhibit(s).

All EGVM host fruit ***grown within*** the EGVM quarantine area must be packed in containers that are labeled with a decal or stamp indicating the quarantine county's designated number (see diagram below).

Decal or Stamp Design:

The decal or stamp will be diamond shaped and will be no less than two inches in height. The decal or stamp shall be located directly opposite the storage shed or packing house lot number on at least one visible side of the container. The font of the county designated number must be legible and shall not be less than ½" in height. The ink color used to make the decal or stamp must contrast with the color of the container.

Decal/Stamp Diagram



Designated county numbers are as follows:

1- Alameda	11- Glenn	21- Marin	31- Placer	41- San Mateo	51- Sutter
2- Alpine	12- Humboldt	22- Mariposa	32- Plumas	42- Santa Barbara	52- Tehama
3- Amador	13- Imperial	23- Mendocino	33- Riverside	43- Santa Clara	53- Trinity
4- Butte	14- Inyo	24- Merced	34- Sacramento	44- Santa Cruz	54- Tulare
5- Calaveras	15- Kern	25- Modoc	35- San Benito	45- Shasta	55- Tuolumne
6- Colusa	16- Kings	26- Mono	36- San Bernardino	46- Sierra	56- Ventura
7- Contra Costa	17- Lake	27- Monterey	37- San Diego	47- Siskiyou	57- Yolo
8- Del Norte	18- Lassen	28- Napa	38- San Francisco	48- Solano	58- Yuba
9- El Dorado	19- Los Angeles	29- Nevada	39- San Joaquin	49- Sonoma	
10- Fresno	20- Madera	30- Orange	40- San Luis Obispo	50- Stanislaus	

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